

Vegetarian Rice Bowl

Makes: 100 Servings

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Ingredients	Weight	Measure
Water		4 gal 3 ½ qt
Salt (optional)		1 tbsp 1 tsp
Brown rice	14 lb 2 oz	
Beans, black, canned, drained		4 No. 10 cans
Cheese, cheddar, shredded, reduced fat	6 lb 4 oz	

Directions

1. Boil water. Add salt (optional).
2. Place 1 lb 9 oz brown long grain regular rice per 12"X20"x2 ½" steam table pan and pour 2 qt 1 ¾ cups boiling water per steam table pan. Cover pans tightly. Bake in conventional oven at 350 F for 50 minutes; steamer at 5 lb pressure for 50 minutes. Remove from oven or steamer and serve.
3. Portion into 1 cup servings CCP: Hold hot rice at 135 F or above. Cool to 70 F within 2 hours and from 70 F to 40 F within an additional 4 hours. Hold cold rice at 41 F or below.
4. Drain black beans.
5. Layer rice, 1 ½ oz. beans, and ½ oz cheese on tray
6. Top with vegetables as desired.